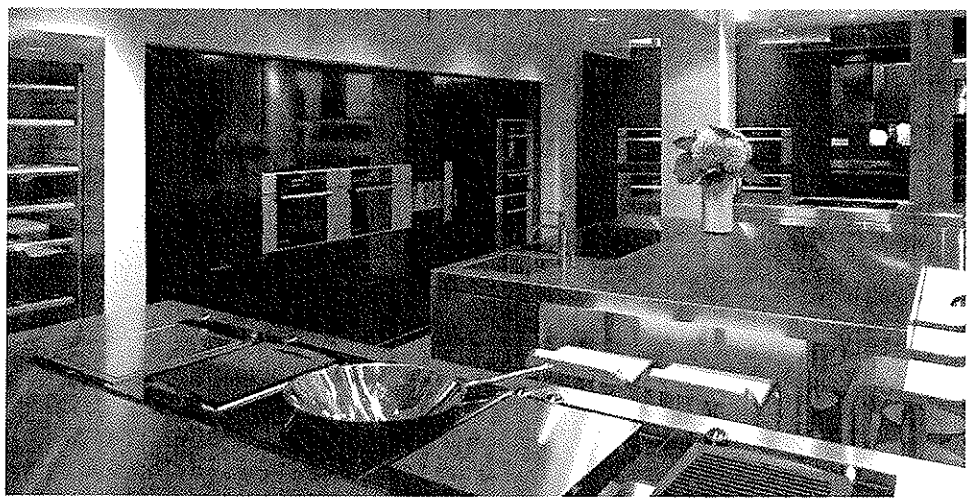
FR GUIDE D'UTILISATION
EN USER GUIDE

# Four De Dietrich
# De Dietrich Oven

De Dietrich



De Dietrich

*Dear valued customer,*

*To discover a* **De Dietrich** *product is to experience the range of unique emotions which only high-value items can produce.*

*The attraction is immediate, from the moment you set eyes on the product. The sheer quality of the design shines through thanks to the timeless style and outstanding finishes which make each appliance an elegant and refined little masterpiece in its own right, each in perfect harmony with the others.*

*Next, comes the irresistible urge to touch it.* **De Dietrich**'*s design makes extensive use of robust and prestigious materials. The accent is placed firmly upon authenticity.*

*By combining state-of-the-art technology with top quality materials,* **De Dietrich** *produces beautifully crafted products to help you get the most from the culinary arts, a passion shared by all lovers of cooking and fine food.*

*We hope that you enjoy using this new appliance and we would love to receive your suggestions and to answer any questions you may have. Please feel free to contact our customer service department via our website.*

*To benefit from the many advantages offered by the brand, we recommend that you register your product at: www.de-dietrich.com.*

*Thank you for choosing a De Dietrich product.*

*De Dietrich*

*You can find a full range of information about the brand at www.de-dietrich.com*
*Visit the De Dietrich Gallery, 6 rue de la Pépinière (Paris eighth district)*
*Open from Tuesday to Saturday from 10 am to 7 pm*
*Customer service department: 0892 02 88 04*

www.dedietrich-electromenager.com

*As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on advances to their technical, functional and/or aesthetic properties.*

***Important:***
***Before installing and using your appliance, please read this Installation and Usage Guide carefully, as it will allow you to quickly familiarise yourself with its operation.***

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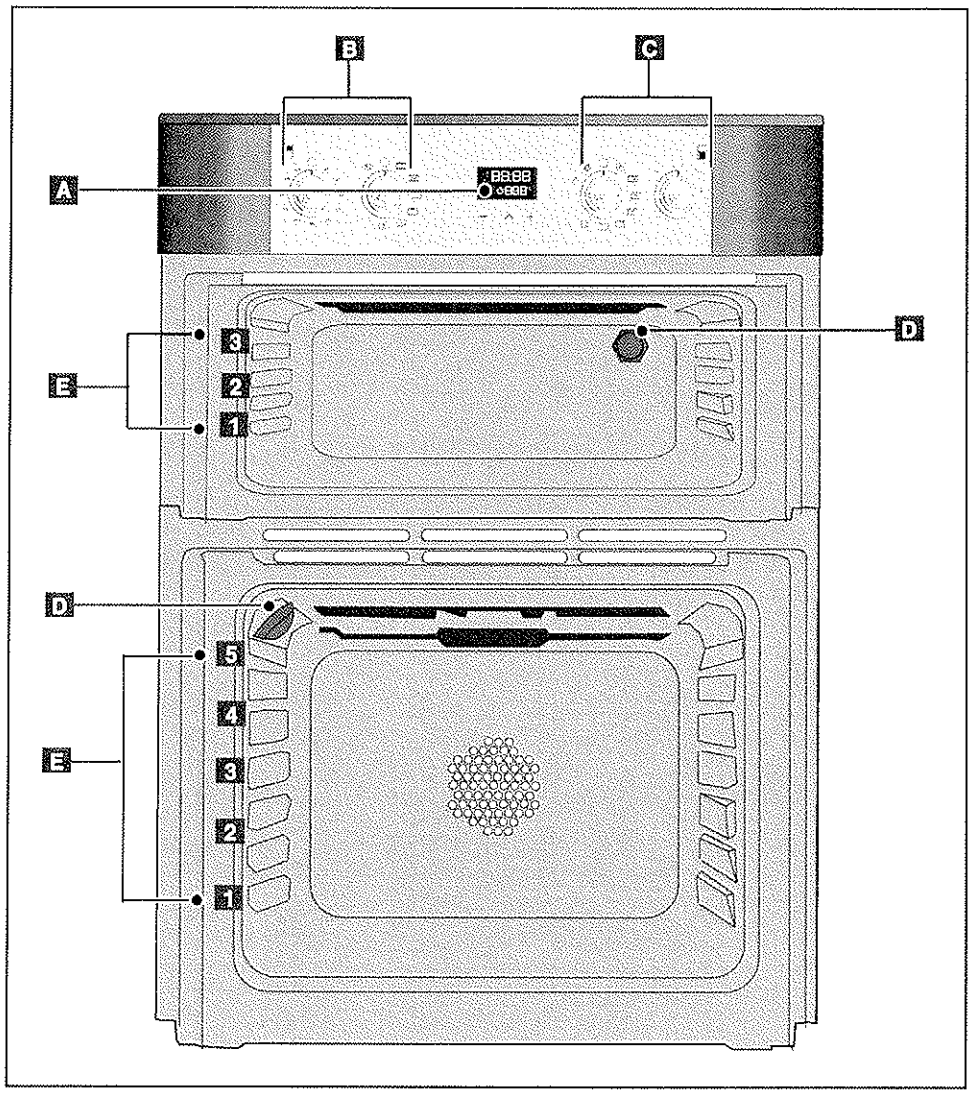
## EN 1 / DESCRIPTION OF YOUR APPLIANCE

- ***INTRODUCTION TO YOUR OVEN***




A Programmer

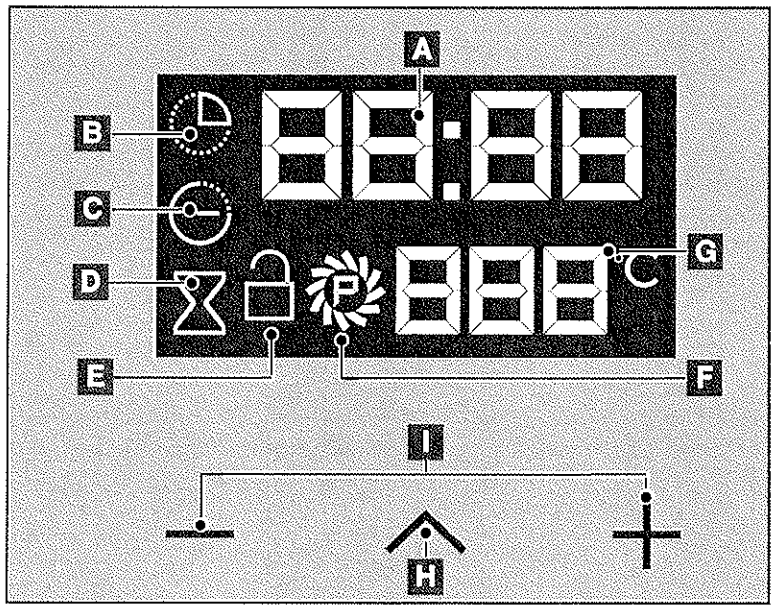
B Function selector from the UPPER oven

C Function selector from the LOWER oven

D Lamps

E Wire shelf supports

- *INTRODUCTION TO THE PROGRAMMER*




A Time and cooking time display

B Cooking time indicator

C Cooking end time indicator

D Timer indicator

E Lock indicator

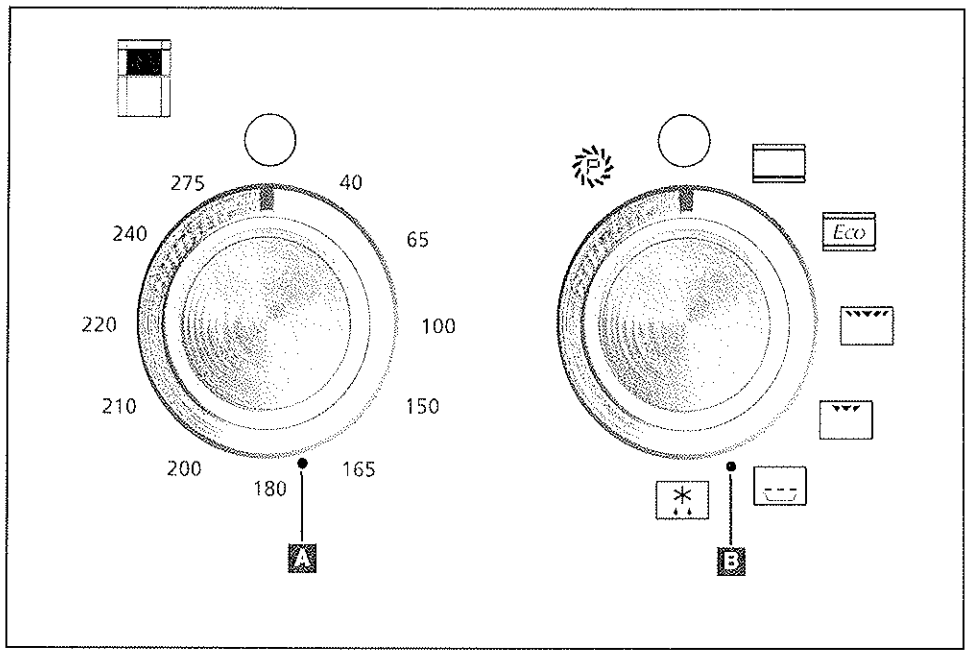
F Cleaning indicator

G Temperature display

H Selection button (cooking time and time)

I Time setting buttons

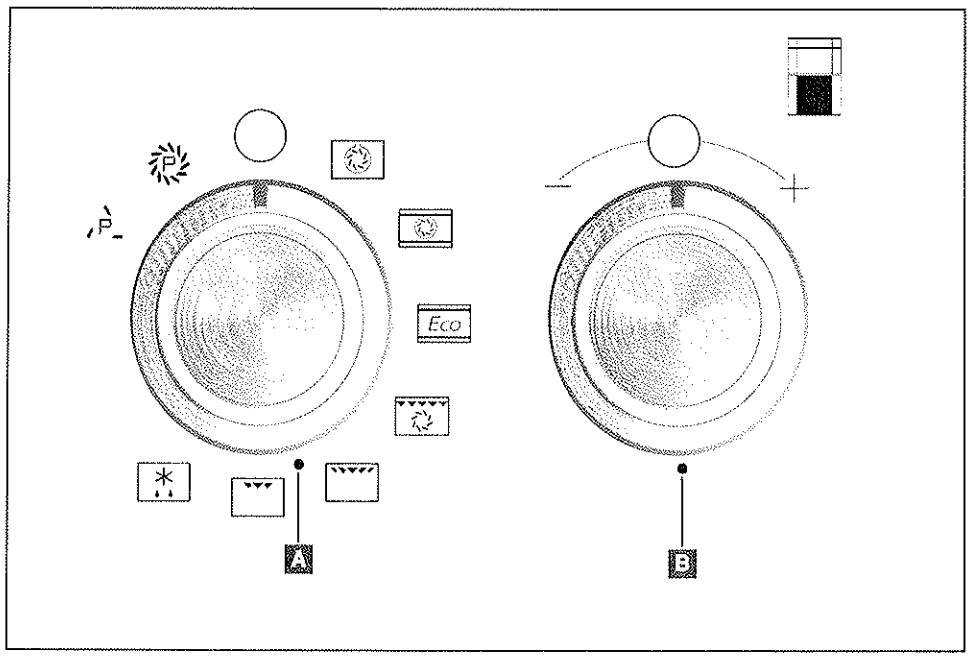
## • *INTRODUCTION TO THE UPPER OVEN*




A Temperature setting selector

B Functions selector.

- ***INTRODUCTION TO THE LOWER OVEN***




A Functions selector.

B Temperature setting selector

## • *USING THE PROGRAMMER*

### • *How to set the time*

- When switching on

The display flashes, showing 12:00 (fig 1).

Set the time by pressing the + or - touch controls (holding your finger on the button allows you to scroll through the numbers more quickly) (fig.2).

Example: 12:30 pm

Press " ^ " to confirm.
The display stops flashing.
plus.

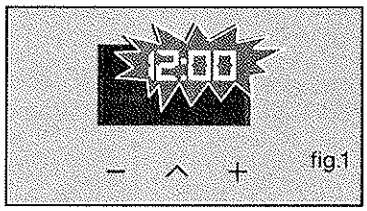


fig.1

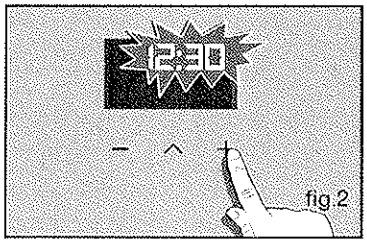


fig.2

- To reset the time on the clock

The function selector switch must be in the 0 position (fig.4).

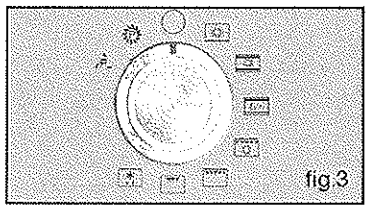


fig.3

Press the button " ^ "for a few seconds until the display flashes (fig.4) and then release it. Beeps sound to indicate that the setting may now be changed.

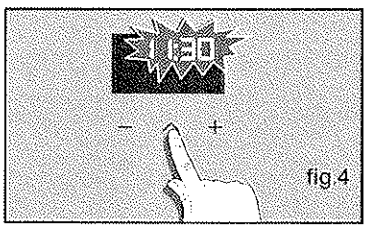


fig.4

Adjust the clock setting with the + and - buttons (fig.5).

Press the " ^ " button to confirm (fig.6).

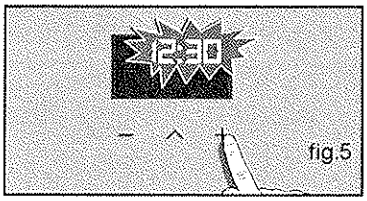


fig.5

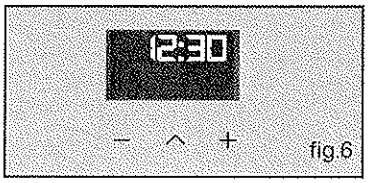


fig.6

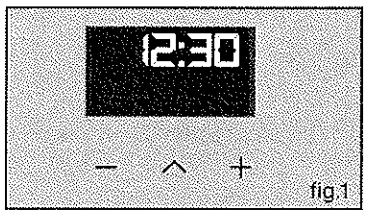
***Note***
***If " ^ " is not pressed to confirm, the setting is saved automatically after a few seconds.***

### • *Immediate cooking*

-- The programmer should be displaying only the time.

It should not be flashing (fig. 1).

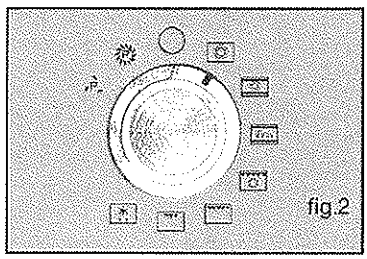
Turn the function selector to any position.




Example: position " " (fig.2).

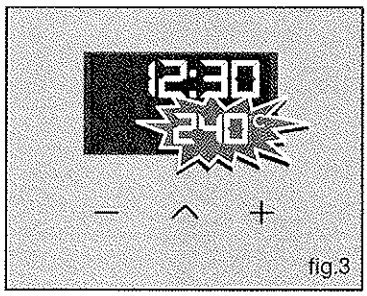
Your oven suggests the ideal temperature for the chosen cooking mode (fig. 3).

It is, however, possible to adjust the temperature using the temperature setting selector (fig.4).




Place your dish in the oven, following the recommendations in the cooking guide.

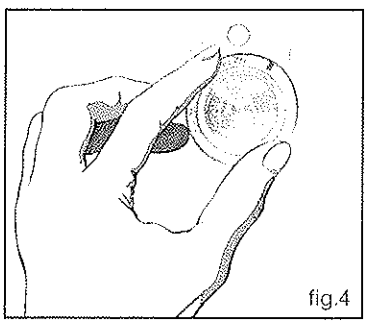
The oven will then heat up and the temperature flashes.




A series of beeps sounds, when the oven has reached the selected temperature.

The display stops flashing.

To stop cooking, return the function selector to 0.




**Note**
***After a cooking cycle, the cooling fan continues to run for a time, to ensure optimum oven reliability.***

**Note**
***All types of cooking are done with the door closed.***

## • *Programmed cooking*

### *- Cooking with immediate start and programmed cooking time*

- Choose the desired cooking mode and set the temperature (fig. 1)..

- Press the " ^ " button until the cooking time indicator starts to flash " ◔ " (fig. 1).
The display flashes 0h00, to indicate that the time may now be entered.

- Press the + or - buttons to set the desired time.

Example: 30 minutes cooking time (fig. 3).
The cooking time is saved automatically after a few seconds.
The cooking time display stops flashing.
The cooking time starts to count down immediately it is set.

When these three steps have been completed, the oven heats up:

A series of beeps sounds, when the oven has reached the selected temperature.

At the end of cooking (end of programmed time),
- the oven switches off.
- - the cooking time indicator and 0:00 flash (fig. 4),
- a series of beeps sounds for several minutes. The beeps may be stopped by pressing any button.

The display goes back to showing the time when the function selector switch is returned to 0 (fig. 5).

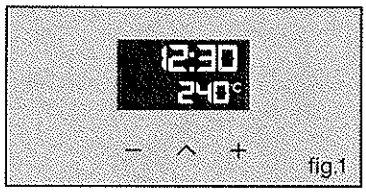


fig.1

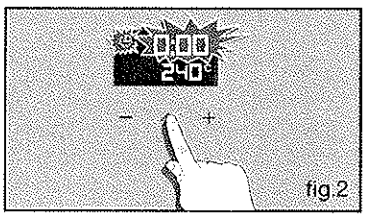


fig.2

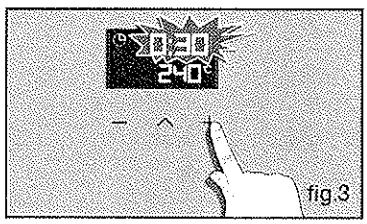


fig.3

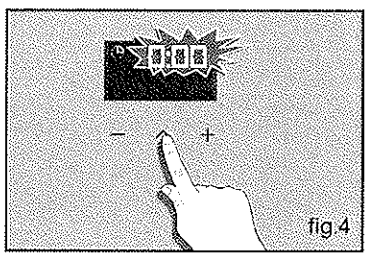


fig.4

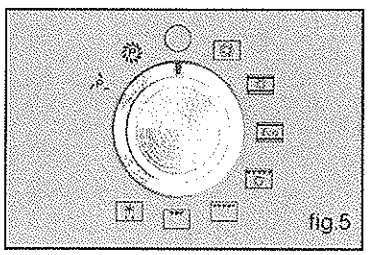


fig.5

## • *Programmed cooking*

### *- Cooking with delayed start and chosen cooking end time*

Proceed as for programmed cooking.

- After setting the cooking time, press the " ^ " button until the end of cooking indicator flashes " ⏲ ".
The display flashes to indicate that you may now enter a setting (fig. 1).

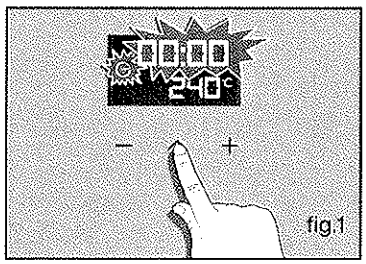


fig.1

- Press the + or - button to set the desired cooking end time.
Example: end of cooking at 13h30 (fig. 2).

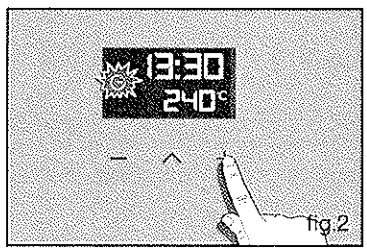


fig.2

The end of cooking time is automatically saved after a few seconds.
The cooking end time display stops flashing.
**When these 3 steps have been completed, the oven heating start time is delayed so that cooking ends at 13:30.**
**At the end of cooking (end of programmed time),**
**- the oven switches off,**
**- the cooking time indicator and 0:00 flash (fig. 3),**
- a series of beeps sounds for several minutes. The beeps may be stopped by pressing any button.

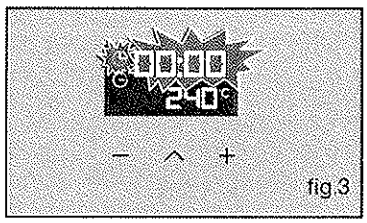


fig.3

The display goes back to showing the time when the function selector switch is returned to 0 (fig. 4).

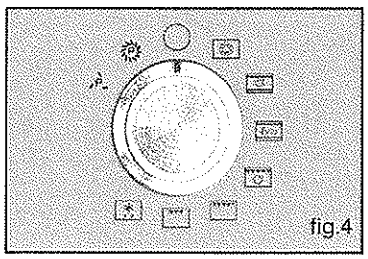


fig.4

The oven cavity is lit, once cooking starts.

## • *USING THE TIMER FUNCTION*

- The oven's programmer may be used as an independent timer for counting down the time, without the oven being in use.
In that case, the timer display takes priority over the clock display.
- Press the " ^ " button (fig. 1) until the timer symbol starts to flash.
⧖ > 0.00 and a small hourglass both flash.

- Enter the desired time by pressing the + or - buttons (fig.2).
- Press the " ^ " button to confirm or wait a few seconds.

The display stops flashing after a few seconds and the timer starts to run, counting down the time in seconds.

Once the time has elapsed, the timer emits a series of beeps to let you know.
The beeps may be stopped by pressing any touch control.

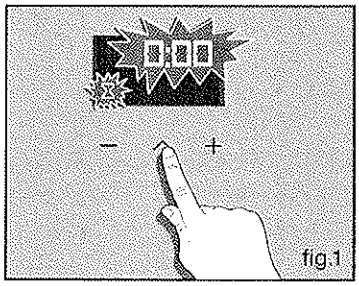


fig.1

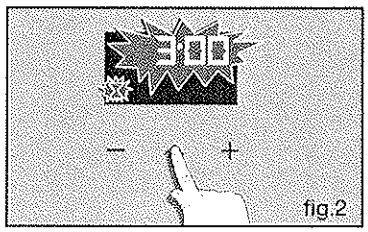


fig.2

***Note***
***It is possible to alter or cancel the timer at any moment during the countdown.***

## • *SETTING THE DISPLAY BRIGHTNESS*

You can adjust the brightness of your display. To do this:
- Set and confirm the time on your programmer at 0:10 (Fig. 1).

- Press the + and - buttons together for around 10 seconds until "CO" is displayed and you enter adjustment mode (Fig. 2).

- Press the + or- buttons, to set the desired brightness.

Once you have adjusted the brightness to your liking, wait a few seconds and return your programmer to the current time of day (fig.3).

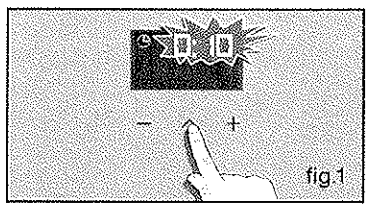


fig.1

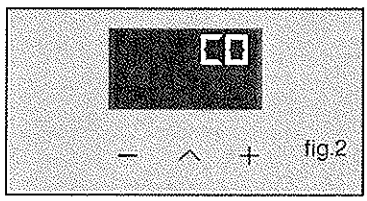


fig.2

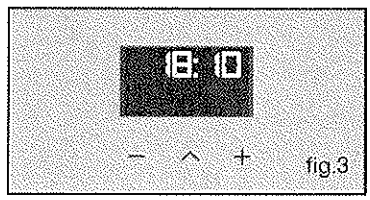


fig.3

## • *USING YOUR UPPER OVEN (SMALL CAVITY)*

### • *Immediate cooking*

Turn the function selector to the desired position.

Example: position "Eco" (fig.1).

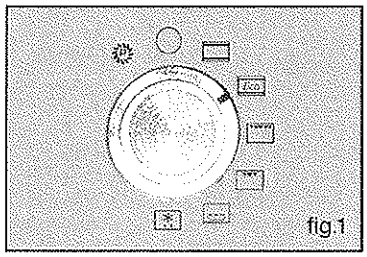


fig.1

Choose the right temperature recommanding for your meal, using the temperature setting selector

Example : 200°C (fig.2).

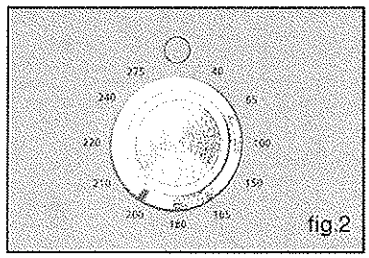


fig.2

The cooking starts immediatly.

### • *Immediate pyrolysis*

Turn the function selector to the "Pyrolysis" position (fig.1).

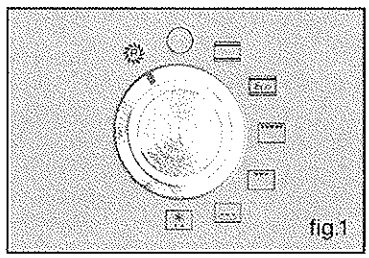


fig.1

The cleaning starts immediatly.

## *LOWER OVEN*

* CIRCULATING HEAT
(recommended temperature **180°C**, min 35°C max 235°C)
• Cooking controlled by the heating element in the bottom of the oven and by the air circulation fan.
• Quick temperature rise. Some dishes can be placed in the oven while it is still cold.
• Recommended for keeping white meat, fish and vegetables moist.
For cooking multiple items on up to three levels.

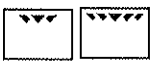
COMBINED HEAT
(recommended temperature **205°C** min 35°C max 275°C)
• Cooking controlled by the upper and lower heating elements and by the fans.
• Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a bit from the grill.
• Recommended for quiches, pies, wet fruit tarts, placed preferable on an earthenware dish.

ECO
(recommended temperature **200°C** min 35°C max 275°C)
• Cooking controlled by the upper and lower heating elements.
• This position allows energy savings while maintaining the quality of the cooking.
• The ECO position is used for energy label performance.
• All types of cooking are done **without preheating.**

TURBO GRILL
(recommended temperature **190°C**, min 100°C max 250°C)
• Cooking heat is provided, alternately, by the upper element and by the air circulation fan.
• Preheating is not necessary. Roasts and poultry are juicy and crisp all over.
• Slide the drip tray on to the bottom shelf support.
• Recommended for all roasted poultry or meat, for sealing and cooking a leg of lamb or rib of beef well-done. To retain the moist texture of fish steaks.

** Sequence(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC*

## *LOWER OVEN*



VARIABLE GRILL MEDIUM and HIGH
(recommended positions **1 or 4**, min 1 max 4)
- Cooking is done by the upper element.
- The double grill covers the entire grid surface. The grill is as effective on medium as on high, for small quantities.
- They are recommended for grilling chops, sausages, toast or prawns placed on the grid.

DEFROSTING
(recommended temperature **35°C**, min 30°C max 50°C)
- Dishes are defrosted using a limited amount of heat and the fan.
- Ideal for delicate dishes (fruit tarts, custard pies, etc.).
- Meat, rolls, etc. are defrosted at 50 °C (meat should be placed under the grill with a dish underneath to catch the drips from the defrosting which are not edible).

## *UPPER OVEN*

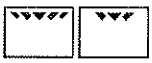
*

TRADITIONAL

- Cooking controlled by the upper and lower heating elements and by the fan.
- Quick temperature rise. Some dishes can be placed in the oven while it is still cold.
- Recommended for meat, fish and vegetables, preferably placed in an earthenware dish.

ECO

- Cooking controlled by the upper and lower heating elements.
- This position allows energy savings while maintaining the quality of the cooking.
- The ECO position is used for energy label performance.
- All types of cooking are done **without preheating.**



VARIABLE GRILL MEDIUM and HIGH

- Cooking is done by the upper element.
- The double grill covers the entire grid surface. The grill is as effective on medium as on high, for small quantities.
- They are recommended for grilling chops, sausages, toast or prawns placed on the grid.

KEEPING THINGS WARM

- This position allows you to keep your dishes hot by occasional heatingfrom the bot tom of the oven.
- Recommended for letting dough rise for bread, brioche, kugelhopf, etc,... without exceeding 40°C (plate warming, defrosting).

DEFROSTING

- Dishes are defrosted using a limited amount of heat and the fan.
- Ideal for delicate dishes (fruit tarts, custard pies, etc.).
- Meat, rolls, etc. are defrosted at 50 °C (meat should be placed under the grill with a dish underneath to catch the drips from the defrosting which are not edible).

## • *PYROLYSIS OF THE LOWER OVEN*

### • *Immediate pyrolysis*

***Attention :***
***Do not use the pyrolytic cleaning function simultaneously in both cavities.***

***Note***
***Remove cookware from the oven and clean up any major spills.***

- Check that the programmer is displaying the time of day and that it is not flashing.

You can choose between 3 pyrolysis cycle times:

pyrolysis time 1 hour 30 minutes.

pyrolysis time 2 hours.

## • *STARTING THE CLEANING CYCLE*

In order to make the most of the heat already stored in the oven and so save energy:
Start a pyrolysis cycle immediately after cooking.
Remove any accessories from the oven and clean up any major spills.
Check that the programmer is displaying the time of day and that it is not flashing. (fig.1).

Simply set the cooking selector to the position or .

Example: (fig.2)

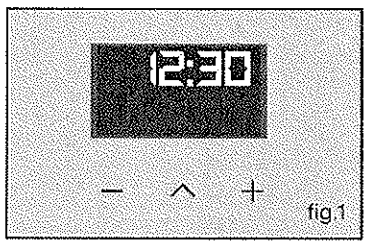


fig.1

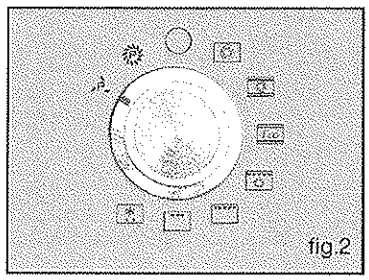


fig.2

The oven will be unavailable for two and a half hours (2 hours of pyro + 30 minutes cooling down), or for two hours (1:30 hrs of pyro + 30 minutes cooling down). These times cannot be changed.

These times include the cooling period until the door can be unlocked.

## • *END OF CLEANING CYCLE*

The pyrolysis operation stops automatically, at which time it is possible to open the door.
At the end of the pyrolysis cycle the display indicates 0:00.
Return the function selector to position 0 (fig.3).

When the oven is cool, use a damp cloth to remove the white ashes. The oven is clean again and ready for further cooking operations.

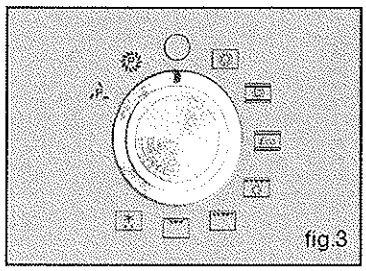


fig.3

### • *Delayed pyrolysis*

- Follow the instructions described in the section "Immediate pyrolysis", then:
- Turn the function selector to the desired pyrolysis position.
- Press the ^ button.

The end of cooking time symbol " ⏲ " flashes to indicate that it may now be set (fig.1).

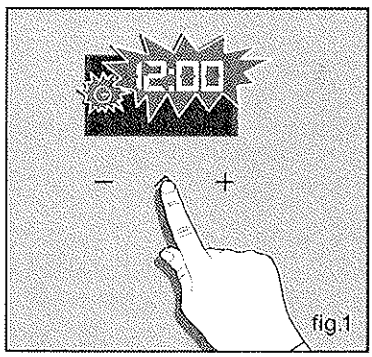


fig.1

- Press the + or - button to set the desired end time (fig. 2).

Example: end of cooking at 18:00.

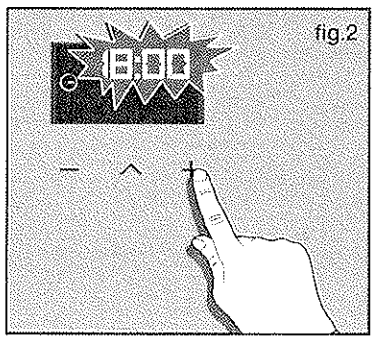


fig.2

- After these steps, pyrolysis start is delayed so that it finishes at 6 o'clock (pm).
When the pyrolysis cycle has finished, return the function selector to stop.

## • *SERVICE CALLS*

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate *(fig.1)*.

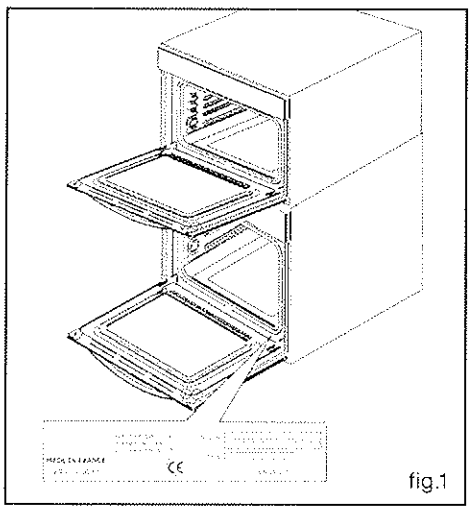


fig.1

***GENUINE REPLACEMENT PARTS***

During maintenance work, request that only ***certified genuine replacement parts are used.***

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